

Tokara Pinotage 2008

Braised Oxtail, with roasted vegetables and smoked mash.

variety : Pinotage | 100% Pinotage

winery : TOKARA Wines | Olive Oil

winemaker : Miles Mossop

wine of origin : Stellenbosch

analysis : alc : 14.5 % vol rs : 1.9 g/l pH : 3.56 ta : 5.5 g/l va : 0.67 g/l so2 : 84 mg/l fso2 : 12 mg/l

type : Red **style :** Dry **body :** Full **taste :** Herbaceous **wooded**

pack : Bottle **closure :** Cork

Silver Medal – Veritas Awards 2010

ageing : The wine underwent Malolactic Fermentation in barrel and matured for a total of 20 months in barrel before receiving a light egg white fining for clarification. The wine was bottled unfiltered in December 2009. 1400 bottles were produced

in the vineyard : The grapes for this wine originate from a 0.24 hectare single vineyard site on Tokara's Stellenbosch property on the slopes of the Simonsberg Mountain. The vineyard is situated at an altitude of 300 meters on a west facing slope with gravelly Oak leaf soils. Only five hundred vines are planted which yield 1.9 tons of grapes at 8 tons/ha (47 hl/ha).

about the harvest: The grapes were hand picked on the 11th February at 25.6 degrees brix and an acidity of 5.8 g/l.



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Stellenbosch

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